

**Workforce Investment Act Eligible Training Program****Provider Name:** Cookie Place, Inc.**Contract #:** 4050- 18**Address:**

280 Washington Street

Providence, RI 02903

Address if program is held at a another site:**Program Name:** Culinary Arts Training Program

Office use only: ONET CODE 35-3021

CONTACT INFORMATIONProgram Contact Person:
Ray DePasquale

Phone: 401-351-8789

Email: rdcookieplace@yahoo.com

Fax: 401-861-2411

Website: cookieplace.org**Course Outline/Topics to be Covered**

A ten week comprehensive food service skills training program that provides basic technical, and hands-on instruction in a busy operationally, competitive business. Students are provided with in-depth information so they can obtain their ServSafe certification. Students will develop work readiness, and job seeking skills and upon course will receive job placement assistance. The following skills will be taught: Food safety and sanitation, personal hygiene, basic food prep and cooking skills, recipes and menu development, baking, food and ingredients measurement, kitchen equipment and tools, temperatures and time monitoring, quality control, knife skills, storage and handling, basic catering exposure and basic grill exposure.

Required academic grade levels to enter program

Reading Grade Level 5th Grade

Math Grade Level 5th Grade

English Proficiency 5th Grade

Required to enter training program

Physical	<input type="checkbox"/> Yes	<input checked="" type="checkbox"/> No
Vaccinations	<input type="checkbox"/> Yes	<input checked="" type="checkbox"/> No
Drug test	<input type="checkbox"/> Yes	<input checked="" type="checkbox"/> No
BCI	<input type="checkbox"/> Yes	<input checked="" type="checkbox"/> No
License	<input type="checkbox"/> Yes	<input checked="" type="checkbox"/> No
Tools	<input type="checkbox"/> Yes	<input checked="" type="checkbox"/> No
Experience	<input type="checkbox"/> Yes	<input checked="" type="checkbox"/> No
Other :		

MAY be required for employment

Physical	<input type="checkbox"/> Yes	<input checked="" type="checkbox"/> No
Vaccinations	<input type="checkbox"/> Yes	<input checked="" type="checkbox"/> No
Drug test	<input type="checkbox"/> Yes	<input checked="" type="checkbox"/> No
BCI	<input checked="" type="checkbox"/> Yes	<input type="checkbox"/> No
Certification	<input checked="" type="checkbox"/> Yes	<input type="checkbox"/> No
License	<input type="checkbox"/> Yes	<input checked="" type="checkbox"/> No
Tools	<input type="checkbox"/> Yes	<input checked="" type="checkbox"/> No
Experience	<input checked="" type="checkbox"/> Yes	<input type="checkbox"/> No
Other :		

Participants will be qualified to seek employment in the following occupations:

- | | |
|----------------------------|--|
| 1) Workers, Inc. Fast Food | 2) Counter Attendants, Cafeteria, Food Concessions |
| 3) Food Prep Workers | 4) |

Is this program Pell grant eligible?☐ Yes☒ No**PROGRAM COSTS:****TUITION INCLUDES:**

Tuition	\$3,500.00
Fees	
Books	\$65.00
Licensing	
Certificate fees	\$175.00
Other, provide explanation	
Tools/Uniforms	\$195.00
Baking Supplies	\$175.00

Total Tuition Cost \$4,110.00**These are expenses that MAY be reimbursed after successful completion of training.**

Please indicate Yes, No or enter the amount

	YES	NO	AMOUNT
Books	<input type="checkbox"/> Yes	<input checked="" type="checkbox"/> No	
Licensing	<input type="checkbox"/> Yes	<input checked="" type="checkbox"/> No	
Tools	<input type="checkbox"/> Yes	<input checked="" type="checkbox"/> No	
Uniforms	<input type="checkbox"/> Yes	<input checked="" type="checkbox"/> No	
Travel	<input type="checkbox"/> Yes	<input checked="" type="checkbox"/> No	
Miscellaneous	<input type="checkbox"/> Yes	<input checked="" type="checkbox"/> No	

Total \$0.00**Participant is responsible for :**

Prerequisites	
Memberships	

Cost above tuition cap \$0.00**Expenses that MAY be reimbursed \$0.00****Total \$0.00****Maximum ITA Responsibility (Max. \$5500)****\$4,110.00****PROGRAM LENGTH**Weeks and Hours
and**Additional Information****Each Class is a 10 week program. Total hours are 200.****What type of certificate will be awarded and by whom?****ServSafe Certification**